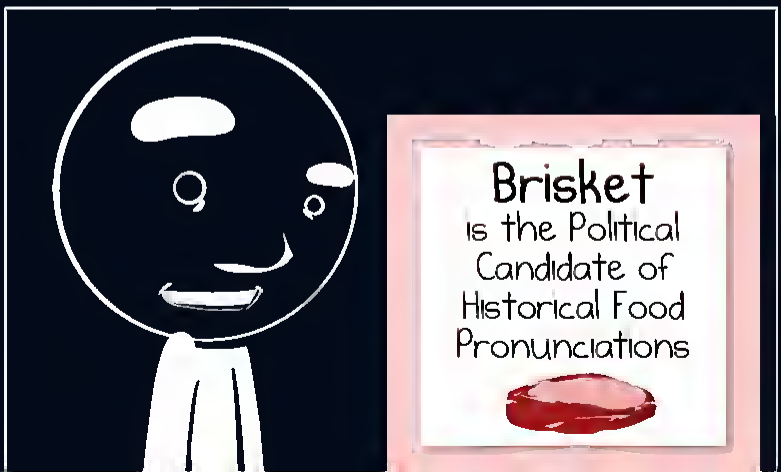
COOKING COMICALLY

"Brusket"
"BRISKET"

EVERY NEXT ONE SOUNDS DUMBER THAN THE LAST...

LIKE POLITICAL CANDIDATES...
OR AS THE OATMEAL MIGHT SAY...


Brisket
is the Political Candidate of Historical Food Pronunciations

THE CONSTITUENTS

THE BRISKET STUFF

Brisket

6lb

Olive Oil

2 Tbsp

Salt

to taste

Pepper

to taste

THE ADDITIVES

Brown Sugar (packed)
½ Cup 235ml

BBQ Sauce
¾ Cup 180ml

Beer (IPA)
12 oz 350ml

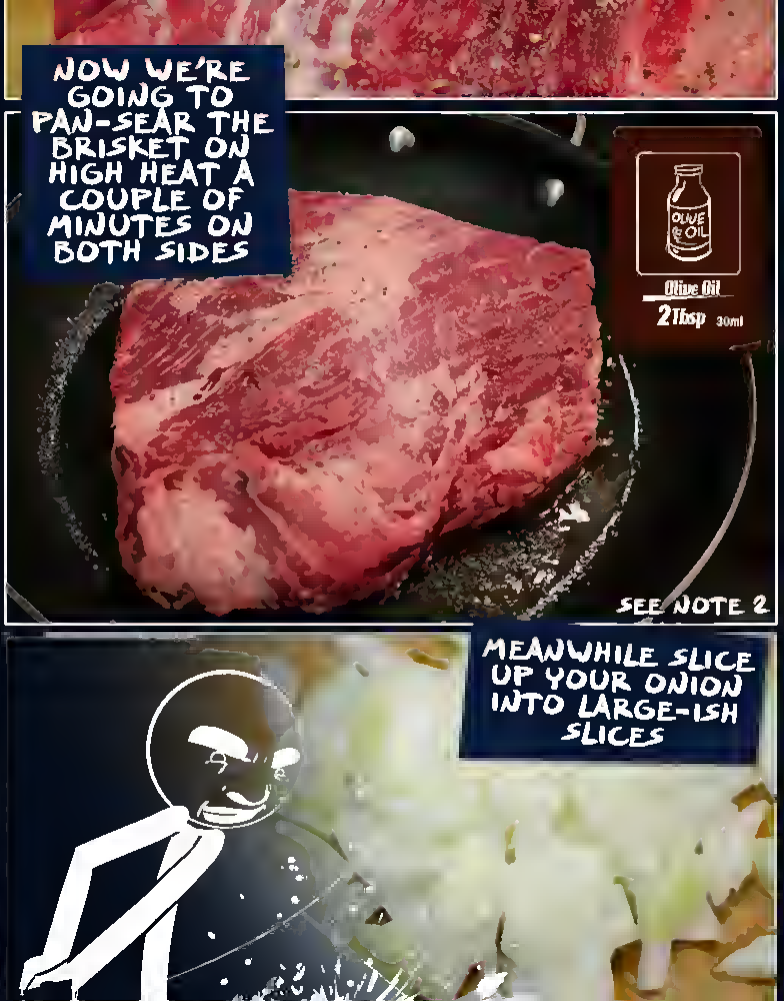
Cayenne
1 tsp 2g

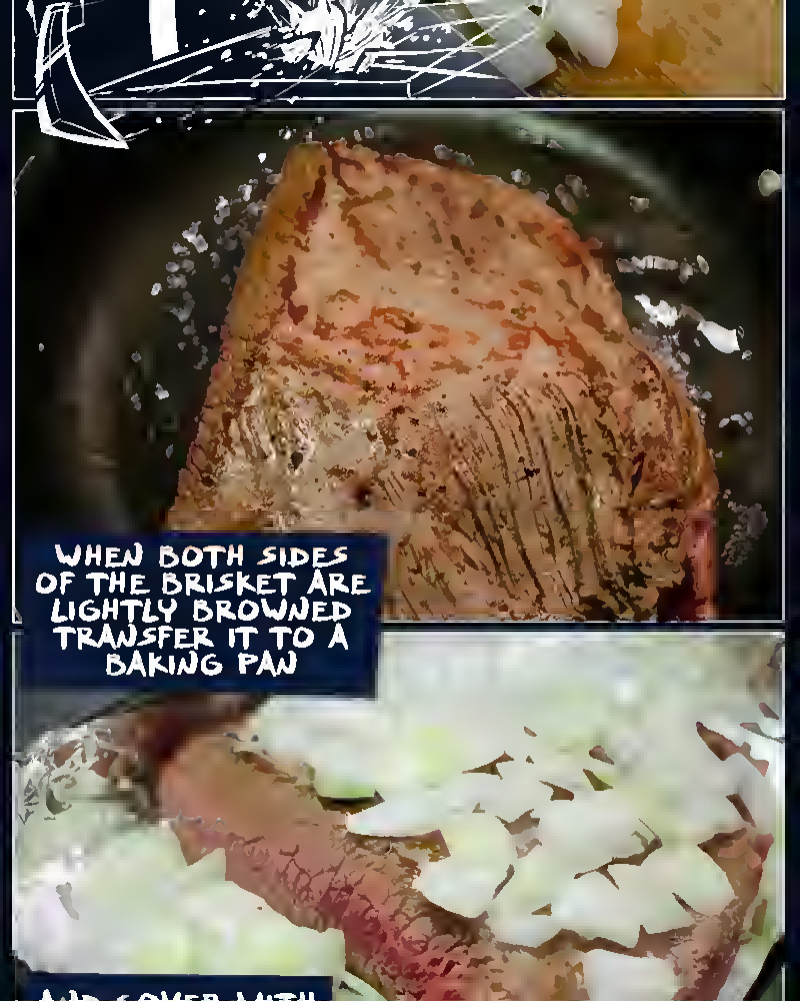
Garlic Powder
1 tsp 3g

Paprika
2 tsp 5g

Onion
1 small

I GOT A 6LB CUT, BUT I'M ONLY USING HALF NOW


NOW WE'RE GOING TO PAN-SEAR THE BRISKET ON HIGH HEAT A COUPLE OF MINUTES ON BOTH SIDES
OLIVE OIL
Olive Oil
2Tbsp 30ml
SEE NOTE 2
MEANWHILE SLICE UP YOUR ONION INTO LARGE-ISH SLICES


WHEN BOTH SIDES OF THE BRISKET ARE LIGHTLY BROWNED TRANSFER IT TO A BAKING PAN

AND COVER WITH THE CHOPPED ONIONS

THE ADDITIVES

Brown Sugar (packed)
½ Cup 235ml

BBQ Sauce
¾ Cup 180ml

Beer (IPA)
12 oz 350ml

Cayenne
1 Tsp 2g

Garlic Powder
1 Tsp 3g

Paprika
2 Tsp 5g

NOW WHIP UP THE BEER BBQ MIXTURE BY THROWING THESE IN A BOWL

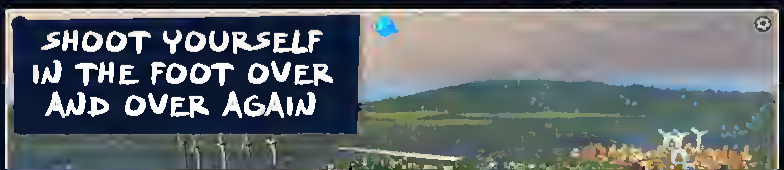
AND MIXING WELL

SEE NOTE 3

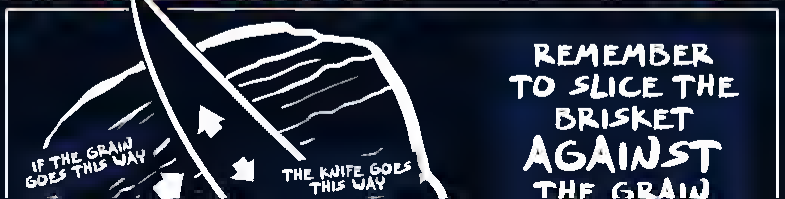
YOU CAN USE ANY BEER, OR EVEN WATER FOR THAT MATTER, BUT I PREFER ALES FOR THIS. PERSONALLY, I USED STONE'S BLACK IPA

POUR THAT MIXTURE OVER THE BRISKET IN THE PAN

AND COVER WITH TIN FOIL SEALING IT UP AS WELL AS YOU CAN
THAT'S GOING TO COOK FOR 4 HOURS @325 F (160 C)


SHOOT YOURSELF IN THE FOOT OVER AND OVER AGAIN

ONCE IT'S ALL DONE
YOU CAN DISCARD
THE ONIONS AND
SLICE THE BRISKET


IF THE GRAIN
GOES THIS WAY
THE KNIFE GOES
THIS WAY
REMEMBER
TO SLICE THE
BRISKET
AGAINST
THE GRAIN

AS CLOSE TO 90 DEGREES PERPENDICULAR AS POSSIBLE

THIS CAN MAKE THE DIFFERENCE BETWEEN TENDER AND TOUGH MEAT NO MATTER HOW YOU COOK IT.

ALL DONE

SERVE WITH A DRIZZLING OF THE SAUCE IT COOKED IN OR A LITTLE EXTRA BBQ SAUCE AND ENJOY

THE NOTES

-1- YOU'LL NOTICE THAT BRISKET HAS A FAT CAP, A SLAB

BRISKET HAS A FAT-CAP, A SLAB OF FAT THAT COVERS THE ENTIRE CUT. MANY RECIPES WILL TELL YOU TO LEAVE THIS ON. THAT'S USUALLY ONLY IF YOU'RE DOING A DRY RUB AND YOU WANT TO HELP CONTAIN MOISTURE IN THE MEAT. WE'RE NOT DOING THAT SO THE FAT-CAP ISN'T ENTIRELY NECESSARY.

-2- PAN SEARING OR BRAISING HELPS TO DEVELOP THE FLAVOR AND TENDERIZE THE MEAT SLIGHTLY.

-3- YES, WATER OR OTHER LIQUID IS PERFECTLY FINE HERE AND NO I WAS NOT ENDORSED OR SPONSORED BY STONE BREWING. I JUST LIKE THEIR BEER. BUT I MEAN... IF THEY WANT TO SPONSER ME...

-4- THE GAME IN THE SCREENSHOT IS CITIES: SKYLINES. IT'S A BETTER SIM CITY THAN THE LATEST SIM CITY.

AND AS ALWAYS

THANK YOU FOR READING

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